



Vintage Notes

MERLOT 2014

Our 2014 Merlot is a perfect representation of what is so attractive and enjoyed in well made Merlot. Upon entry, aromas of bright red fruits jump from the glass that is reminiscent of freshly jarred raspberry and blackberry jam. There is a deep vein of dark cocoa powder that makes itself known from behind. On the palate, a velvety mouthfeel expands and gives way to flavors of bright Bing cherry and purple plum.

Before bottling, the 2014 vintage was aged 18 months in new French Haute Futaie oak, which allowed the toasty vanillin notes from the oak to fully integrate with the wine. We bottle this wine unfinned and unfiltered for a finish that is lengthy and structured.

The grapes for all Jarvis wines are grown in our hillside vineyards, which were initially planted in 1986. The winery and vineyards are located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 13, 2014
& September 23, 2014

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

18 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfinned & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.2%
Total Acid: 6.2 g/liter
pH: 3.59

PRODUCTION:

819 cases

RECOMMENDED CELLARING:

Up to 10 years